

This listing of claims will replace all prior versions and listings of claims in the application.

Listing of Claims:

Claims 1-110. (Canceled).

Claim 111. (Currently Amended) A method of serving draught alcoholic beverage in an open-topped vessel, said beverage comprising a water content and a dissolved gas content, and said method comprising cooling the beverage to a temperature below the freezing point of water at ambient atmospheric pressure, delivering the cooled beverage into said vessel, subjecting said cooled beverage to ultrasound signals[[,]] and forming a head of foam on the beverage, forming a plurality of separate and individual ice crystals in said vessel from a portion, but not all, of said water content of said ~~dispensed~~ beverage, wherein said ice crystals extend downward ~~whereby said plurality of ice crystals extend downwards~~, away from the head, and are provided in the region of the head.

Claims 112-118. (Canceled).

Claim 119. (Previously Presented) The method according to Claim 111, wherein said alcoholic beverage is selected from the group consisting of beer, lager and cider.

Claims 120-170. (Canceled).

Claim 171. (Currently Amended) The method according to Claim 111, wherein the plurality of ice crystals comprise ~~at least one from the group of:~~ ice flakes and/or powdery ice.

Claim 172. (Currently Amended) The method according to Claim 171, wherein the plurality of ice crystals are ice flakes and said ice flakes have a length of about 1-4mm.in

~~their longest dimension selected from the group consisting of about 1 mm, about 2 mm, about 3 mm, and about 4 mm.~~

Claim 173. (Previously Presented) The method according to Claim 111, wherein said plurality of ice crystals form a slush.

Claim 174. (Previously Presented) The method according to Claim 111, wherein said plurality of ice crystals forms a layer extending substantially across an open-top of said drinking vessel.

Claim 175. (Currently Amended) The method according to Claim 174, wherein said the alcohol content is in the range of about 2.5% abv to about 7% abv.

Claim 176. (Previously Presented) The method according to Claim 175, wherein said alcohol content is in the range of about 4% abv to about 5% abv. $\pm 1\%$ abv.

Claim 177. (Previously Presented) The method according to Claim 111, wherein said beverage is a beer and is dispensed at a temperature in a range of about -12°C to about -1°C.

Claim 178. (Previously Presented) The method according to Claim 177, wherein said beverage is dispensed at a temperature in a range of about -6°C to about -4°C.

Claim 179. (Previously Presented) The method according to Claim 178, wherein said beverage has an alcohol content of about 4.5% abv and is dispensed at a temperature of about -5°C.

Claim 180. (Currently Amended) The method according to Claim 111, further comprising the step of controlling a the temperature of said beverage prior to dispensing.

Claim 181. (Previously Presented) The method according to Claim 111, further comprising the step of recirculating said beverage within means for dispensing prior to dispensing said beverage.

Claim 182. (Previously Presented) The method according to Claim 111, further comprising the step of creating nucleation sites for the formation of said ice crystals within said beverage.

Claim 183. (Previously Presented) The method of Claim 182, wherein said step of creating nucleation sites further comprises the step of applying ultrasound signals to said beverage.